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SATURDAY, MAY 22

In 1914 there were 149 fatal aero-
plane accidents in the world.The Northern Baptist Convention
is in session this week at Los Angeles,
California.The Court of Appeals has held
that the \$100,000 road bond issue
voted by Rockcastle county is valid.An American fishing launch was
fired on Wednesday off the coast of
Lower California by a Mexican boat.The Allies have silenced the Turk-
ish forts at Kilit Bahr on the Euro-
pean side of the Dardanelles. The
fall of Naga fort is said to be immi-
nent.President Wilson will await a re-
ply from Germany to the recent
American note before making further
representations to the Allies on
alleged violations of international
law in their commercial embargo on
Germany.The defense of the coast from
Portsmouth, N. H. to Cape Hatteras
against attack by an invading fleet
is the mimic war game problem
which occupies the attention of the
Atlantic fleet beginning at midnight
Wednesday night.Snow reaching a depth of three
inches fell in Northwestern Kansas
Wednesday. Heavy rains, ranging
to 4.14 inches at Wichita, fell over
other parts of the State and North-
ern Oklahoma. Streams are rising
rapidly, but no danger from floods
is anticipated.Italy's delay in entering the war
has given Germany and Austria an
opportunity to administer such a de-
feat to Russia in Galicia that troops
can be spared for a campaign against
Italy on the South. Hesitation has
been a poor policy.Norman Hill, secretary of the
Liverpool Steamship Owners' asso-
ciation, has pointed out that during
the month of April cargoes to the
value of 114,000,000 pounds sterling
were carried in and out of ports of
the United Kingdom, while the
value of the cargoes destroyed by
submarines was 50,000 pounds, or
one shilling in 100 pounds.Fighting is proceeding continua-
sly along a two-hundred-mile battle
front in Galicia, from the mouth of
the San river to Kolomea. The Rus-
sians are sending in troops as rap-
idly as possible to meet the ten Ger-
man and twenty-four Austrian corps
(about 1,136,000 men.) said to be op-
erating on this front, but are gradu-
ally being driven out of Austrian
territory.The British Steamer Dumfries was
torpedoed at 11:30 o'clock Wednes-
day morning. All hands were saved.
It is added that the steamer is still
afloat, 25 miles southwest of Hart-
land Point. The Dumfries, of 4,121
tons gross, left Cardiff Tuesday for
Leghorn. The trawler Lucerne was
sunk by a German submarine forty
miles off Ratray Head Wednesday.
The trawler's crew was landed.Dr. Ben L. Bruner, former secre-
tary of state, Wednesday announced
his candidacy for the republican
gubernatorial nomination. It had
been predicted that Dr. Bruner
would announce on a prohibition
platform but he dogged the state-
wide issue by declaring for national
prohibition, "and if this," he said
"is found to be ineffective, then I
am for trying out the state-wide
plan." Another plank in his plat-
form would vest with the governor
power to remove mayors or sheriffs
who fail to do their own duty.

BREAD DRESSING FOR STEAK

Many Prefer Meat Prepared in a
Casserole to That Broiled in
the Regular Way.If you wish to stuff a flank steak
use bread dressing; use it with veg-
etables and a small quantity of liquid
in a casserole. If you do not own one
(and you should in these times of
high prices) use any tightly covered
dish. Be sure it is tight so the steam
cannot escape.Bread Stuffing.—Two cupfuls soft
bread crumbs, one-half cupful butter
melted in one-third cupful hot water
or milk, one-quarter teaspoonful pow-
dered sweet herbs or spiced poultry
seasoning, one beaten egg. Mix the
ingredients together thoroughly. The
bread should be 24 hours old and
taken from the center of the loaf.
The seasoning is a matter of indi-
vidual taste, so you can use the above
quantities or suit your taste. The
egg may be omitted if the flank is to
be eaten hot, but will slice better
when cold if egg is used. Cracker
crumbs give a drier stuffing.Spread your flank steak with above
and roll tightly. Fry out some suet
and then brown the flank so as to
hold the juices. Put in casserole, add
little water and when half done sea-
son with salt and pepper, chopped
onions and plenty of fine minced veg-
etables or rice, whichever you may
prefer. The flank is quite juicy, so
you will need but little water. It
lacks flavor, so the high spices and
vegetables make up what the flank
lacks. It is much better this way
than broiled as regular steak.

DO YOU KNOW THAT—

Pickles will never become moldy if
you put a tiny bag of mustard in
the top of the receptacle in which
they are kept?If your silk dress looks rusty you
can revive it by sponging it with wa-
ter in which potatoes have been
boiled?Mice can be most successfully ex-
terminated if you stuff all their holes
with a piece of rag which has been
dipped in water and then in cayenne
pepper?A very quick way to cool a hot
liquid is to pass it through a clean
cloth saturated with cold water? And
if the liquor is soup no trace of grease
will remain?If you lay your silver away in com-
mon flour it will remain bright for
some time?You can warm over meat much more
quickly if you wrap it in greased pa-
per? The steam will prevent the meat
from becoming hard and dry?Perspiration stains can be removed
from a thin shirtwaist by soaking it
in cold water, to which you have added
a little sodium bicarbonate before it
has been washed?There is a new square meshed veil
ing that is much liked?

Hot-Water Chocolate Cake.

Two tablespoonfuls butter, one cup-
ful sugar, yolk of one egg, two table-
spoonfuls cocoa dissolved in one-half
cupful boiling water, one teaspoonful
of soda dissolved in one-half cupful
boiling water, one teaspoonful of bak-
ing powder, sifted with one and one-
half cupfuls of flour and one teaspoon-
ful of vanilla. Mix in order given and
bake in square tin about thirty min-
utes. Frost with white of egg beaten
stiff. Boil one cupful sugar in little
water till it hairs, then turn on egg and
beat till stiff.

When Steak Is Tough.

To make a tough steak tender, put
three tablespoonfuls of salad oil and
one tablespoonful vinegar on a large
flat dish.Lay the steak on the mixture and
let it rest in this way for half an
hour, then turn it over, and let it rest
another half hour in the same quan-
tity of vinegar and oil.The toughest steak will yield to this
treatment and be nice and tender
when served.

Beefsteak Pie (English).

Cut two pounds of round steak into
strips, roll in flour and arrange in a
deep dish with three lamb's kidneys,
which have been cut up and parboiled,
one dozen oysters, one onion minced
fine, parsley, dried thyme. Dot gen-
erously with bits of butter, and add
two cupfuls hot water. Cover with a
biscuit crust arranged in strips. Brush
with yolk of egg and bake two
hours in a moderate oven.

Wine Jelly.

Take a half box of gelatin, soaked
in a half pint of cold water for 15
minutes, and add three gills of boiling
water and two-thirds of a cupful of
sugar. Let this come to the boiling
point, then add seven tablespoonfuls
of best sherry wine and two teaspoon-
fuls of French brandy. Boil up once
strain and cool.

Cape May Omelet.

Soak one-half cupful stale bread
crumbs in milk. Beat one egg well,
add salt, pepper and a tablespoonful
melted butter. Add one-half cupful
canned corn and mix with the bread-
crumbs. The mixture should be quite
thick. Bake in a buttered dish just
long enough to set the egg and brown
the top.

Rendering Leaf Lard.

A quick way to render leaf lard is
to cut it in strips about the size that
will fit into a meat grinder, using the
largest opening, which will allow it
to come through very fine. Put in
kettle and place in a hot oven until
the lard is extracted, strain through
cheesecloth and put in crocks.

Those Bad Spells.

Leabnon Jet., Ky.—Mrs. Minnie
Lamb, of this place, says: "I believe
I would have been dead by now, had
it not been for Cardui. I haven't had
one of those bad spells since I com-
menced to use this medicine." Cardui
is a specific medicine for the ills
from which women suffer. Made
from harmless, vegetable ingredi-
ents. Cardui is a safe, reliable reme-
dy, and has been successfully used
by weak and ailing women for more
than fifty years. Thousands of wom-
en have been helped back to health
and happiness by its use. Why not
profit by their experience? A trial
will convince you that Cardui is just
what you need.—Advertisement.

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See J. H. Daggs for contracting
building and general repair work of
all kinds. Phone 476.
Advertisement.Good morning! Have you
seen The Courier?
Evansville's best paper.
Advertisement.Driving Horses and Family
Horses for Sale.

C. H. LAYNE.

Our second lot of Tomato, Cab-
bage, Hot and Sweet Peppers are
just in. Our flower department is
daily being added to at the Avalon
Greenhouse from our greenhouses.
Call 736, or in person, and see what
we have to offer. METCALFE, the
Florist.—Advertisement.

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New supply of sacks just received
at this office.

Barred Rock Eggs.

A few settings of high class
Barred Plymouth Rock eggs for sale
at \$1.50 for 15. Standard Poultry
Co. Phones 94 or 449.

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Four H. P. Gasoline tank cooled
International engine, in good con-
dition, at a very low price. May be
seen at PLANTERS HDW. CO.
Incorporated.
Advertisement.

E. C. Radford, J. C. Johnson.

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farm, house and lot or real estate of
any kind, call on Radford & Johnson.
Office over Anderson & Fowler's.
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withdrawal after 30 days, the well-
known publishing house of the J. B.
Lippincott Company, Philadelphia,
founded in 1792, offers to the readers
of this paper a 12 months' subscrip-
tion to "Lippincott's Magazine" and
a year's subscription to the Kentuck-
ian, both for \$3.00. This is the price
of a twelve months' subscription to
"Lippincott's" alone. Additional to
obtaining every issue of this paper
for a year, our readers will receive
in "Lippincott's," 12 great complete
novels by popular authors, 105 short
stories, crisp, entertaining, original
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masters, and each month some ex-
cellent poems with the right senti-
ment, and "Walnuts and Wine,"
the most popular humor section in
America. To obtain this extraordi-
nary offer prompt action is necessary.
Remit to J. B. Lippincott Company,
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money on Glasses. Broken Lenses
duplicated while you wait. YOUR
EYES TESTED and Glasses accur-
ately fitted. We guarantee Satis-
faction.The popular price Jeweler and Op-
tician. Watch Inspector
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CARTRIDGE CASES OF PAPER

German Chemist's Invention Is of Im-
mense Importance in View of the
Conflict in Europe.A new application of extreme in-
terest at the present time of the
metal sprinkling process invented
by Mr. M. U. Schoop, an engineer
of Zurich, consists in the manufac-
ture of cartridge cases from metal-
ized paper in lieu of brass or copper.
The advantages of such a process are
apparent even to the layman. A cer-
tain independence of the large quan-
tities of brass and copper hitherto
required is obtained. In addition
to this, there is a saving in weight of
three to four grams in each car-
tridge, as a result of which the sol-
dier can carry a considerably larger
quantity of ammunition than hereto-
fore. In the Schoop process the
liquid metal is crushed by means of
compressed air and is then inflated
by any known method into extremely
fine particles. Metalized cardboard
or paper can in this way be provided
with any durable and well-adhering
metal coverings of any desired thick-
ness. For the purpose above men-
tioned very thin coatings of a few
thousandths parts of a millimeter in
thickness are of course sufficient.—
Scientific American.

MERELY A SUGGESTION.

"I hope you will be careful to close
the front door securely when you
come in at night," said the landlady
to a careless roomer who had the
midnight habit."What's up now?" asked the
roomer."Burglars are in the neighbor-
hood," replied the landlady. "Last
night they got in the adjoining house
and cleaned out every room.""Well, if that's the case," rejoined
the careless one, "I would suggest
that you discharge the chambermaid
and leave the front door open every
night."

IDENTITY.

"What's the distinction between
an optimist and a pessimist?""There isn't any. They're both
the same man on different occa-
sions."

NATURALLY.

"The real facts in his story leaked
out.""Of course they did. I knew his
story would not hold water."

CRUEL SUGGESTION.

Musician—I don't know how to
kill time this evening.Friend—Why not execute one of
your musical compositions?

A PROOF.

"Have the shellfish any intelli-
gence whatever?""Why, haven't you ever seen a
clam-bake dinner?"

GETTING NEXT.

"Did you ever have a ride in an
automobile?""No, but one knocked my brother
down."

BIDS WANTED.

Sealed bids will be received by the
Fiscal Court until June 1, 1915, to
build one and one-half miles pike, 14
feet wide beginning at Julien, Ken-
tucky, and extending to the Trigg
county line. Also two miles 12 foot
pike on the Madisonville road. Bond
must be furnished with each bid.
The right is reserved to reject any
and all bids. For plans and speci-
fications or any other information see
J. H. DILLMAN,
Road Engineer.Optimistic Thought.
If you mean to profit learn to
please.

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Kentucky.WAR! What Is It
All About?HAS the whole world gone stark mad over a very foolish and trivial
question? Are swords rattling, cannon rumbling, mailed armour
glistering just because Russia wanted to show her love for the little
brother—Serbia?Tear aside the curtain of Europe's politics and see
the grim and sinister game of chess that is being played.
See upon what a slim, yet desperate, excuse the sacred
lives of millions may be sacrificed. Read the history
of the past one hundred years, as written by one of the
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has for years craftily been trying to escape from her darkness—
to get a year-round open port, with its economic freedom.Read how Germany and Austria, fearful of the monster's
latent strength, have been trying to checkmate her and how
they have pinned all in this last, supreme stake.

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through the Renaissance up to contemporary history, which First
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"reason why" of events. In your mind you must bring order
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